

Fact Sheet



Sky on 57

Introduction

Helmed by Singaporean chef Justin Quek, Sky on 57 presents a modern take on traditional Asian and local cuisine—using premium ingredients and refined techniques, and served with a hearty dose of Asian hospitality. Located at the highest point of Marina Bay Sands on the stunning Sands SkyPark, Sky on 57 offers guests an unparalleled vista while they dine in a relaxed and sophisticated setting that transforms from morning to night.

With this restaurant, the classically-trained Quek returns to his Asian roots, where his palate was awakened at an early age to the hot, sour, salty, sweet hallmarks of the local cuisine. At Sky on 57, Quek presents Modern Asian cuisine at its best as he gives new interpretations to traditional favourites, resulting in Baked Miso Cod with Ginger and Lime Butter, Maine Lobster Hokkien Mee, Grilled Kagoshima Wagyu Beef and Wok-fried Asian Black Pepper Lobster. The acclaimed chef—who was responsible for putting Singapore on the jet-setting gourmand's map—displays his usual finesse and creativity at his latest venue, showcasing the best of Singapore and Asia to the world. Other must-tries include the Lobster “Marco Polo”, created using fresh egg pasta and lobster in a slightly spicy, home-made XO sauce, and JQ's signature Foie Gras Xiao Long Bao, which infuses the favorite Asian dumpling with silky-smooth goose liver. The restaurant's signature macarons, made with Pandan and Gula Java (coconut blossom sugar from Java, Indonesia), are a must-try.

The 12,000 square foot restaurant contains a bar and lounge that greets guests upon arrival, a main dining area with four private corners for power lunches and private dinners, and outdoor terraces that offer amazing ocean and city views—till late into the night.

The Team

Justin Quek

From his humble beginnings as a young merchant ship cook, Justin Quek ruled the fine-dining scene in Singapore for a decade with his creative interpretations of French cuisine at Les Amis, which he founded. Having trained in some of France's top kitchens, including that of Roland Mazere's Le Centenaire in Perigord, Jean Bardet in Tours, L'Oasis in Cote d'Azur and Hotel de Crillon in Paris; Quek was appointed the personal chef of the French Embassy in 1992, making him the first Singaporean to be given such a grand opportunity. When the *World Gourmet Summit Awards Of Excellence* was first introduced, he was the recipient of the first-ever Chef of the Year award. Venturing overseas in 2004, Quek founded restaurants in Taipei and Shanghai before returning home in 2010. Now based in Singapore, the culinary force once again demonstrates his ability to bring his unique touch to classic dishes, pushing the Republic's dining scene up another notch.

Fast Facts on Sky on 57

- Sky on 57 has a total capacity of 240 seats in the entire venue. This includes 150 seats in the main restaurant and 90 seats on the outdoor terrace.
- The restaurant is located at Sands SkyPark, Hotel Tower 1, Level 57.
- Sky on 57's interior was created by JZA+D, which used modern, flowing forms to create a dynamic and open environment that offers unobstructed views of the skyline.
- Sky on 57 is open from 7 a.m. to midnight daily, serving breakfast, lunch, high tea and dinner.
- Reservations are highly recommended. Please call 6688 8857 or email skyon57@marinabaysands.com.



- Accolades that Sky on 57 has received include:
 - Award of Excellence—G Restaurant Awards 2014 by The Peak Selections: Gourmet & Travel
 - The Miele Guide to Asia's Top 500 Restaurants 2013
 - Best New Restaurant by a Singapore-based Chef—*TimeOut* Singapore 2011